

**3 and Under: FREE**



**Children 12 & Under: \$3.00 per Year Old**



**Adults: \$38.95**



## **Thanksgiving Dinner 2018**

**Slow Roasted Tom Turkey** with Chardonnay Pan Gravy

**Black Oak Ham** with Pineapple Rum Glaze

**Traditional Stuffing**

**Whipped Potatoes** with Sour Cream and Chive

**Fall Roasted Vegetable Soup** laced with Whiskey and Cream

**Chef Prepared Butternut Squash Ravioli** with

Sweet Shallot Brandy and Apple Beurre Blanc

**Chef Prepared Butternut Squash and Gnocchi**

tossed in Roasted Carrot Ginger Sauce

### **Salad & Antipasto:**

Wide variety of Salads including Caesar & Fire and Ice Orange Cognac

Full Antipasti Extravaganza

Spaghetti Squash and Craisin Salad

Shrimp Cocktail and Calamari Salad and Mussels

Smoked Salmon Display with accompaniments

**Potato Lasagna** with Caramelized Onions,

Mashed Potatoes, Lasagna Noodles and Aged Cheddar

**Orange Roughy Francaise** served with Lobster Cream Sauce and

Bay Scallops Sautéed Scampi-style

**Whiskey Brined House-Smoked Pork Loin** with Bourbon Glaze and

Irish Mist Egg Noodles with Scallions.

**Rum Roasted Sweet Potatoes** with Cranberries and Brown Sugar

**Carrots** with Apple Cider Jack Daniels Glaze

**Roasted Brussels Sprouts**

**Wide Variety of House Baked Pies and Homemade Desserts**

### **Seating Times:**

12:00, 12:30, 2:00, 2:30, 4:00, 4:30